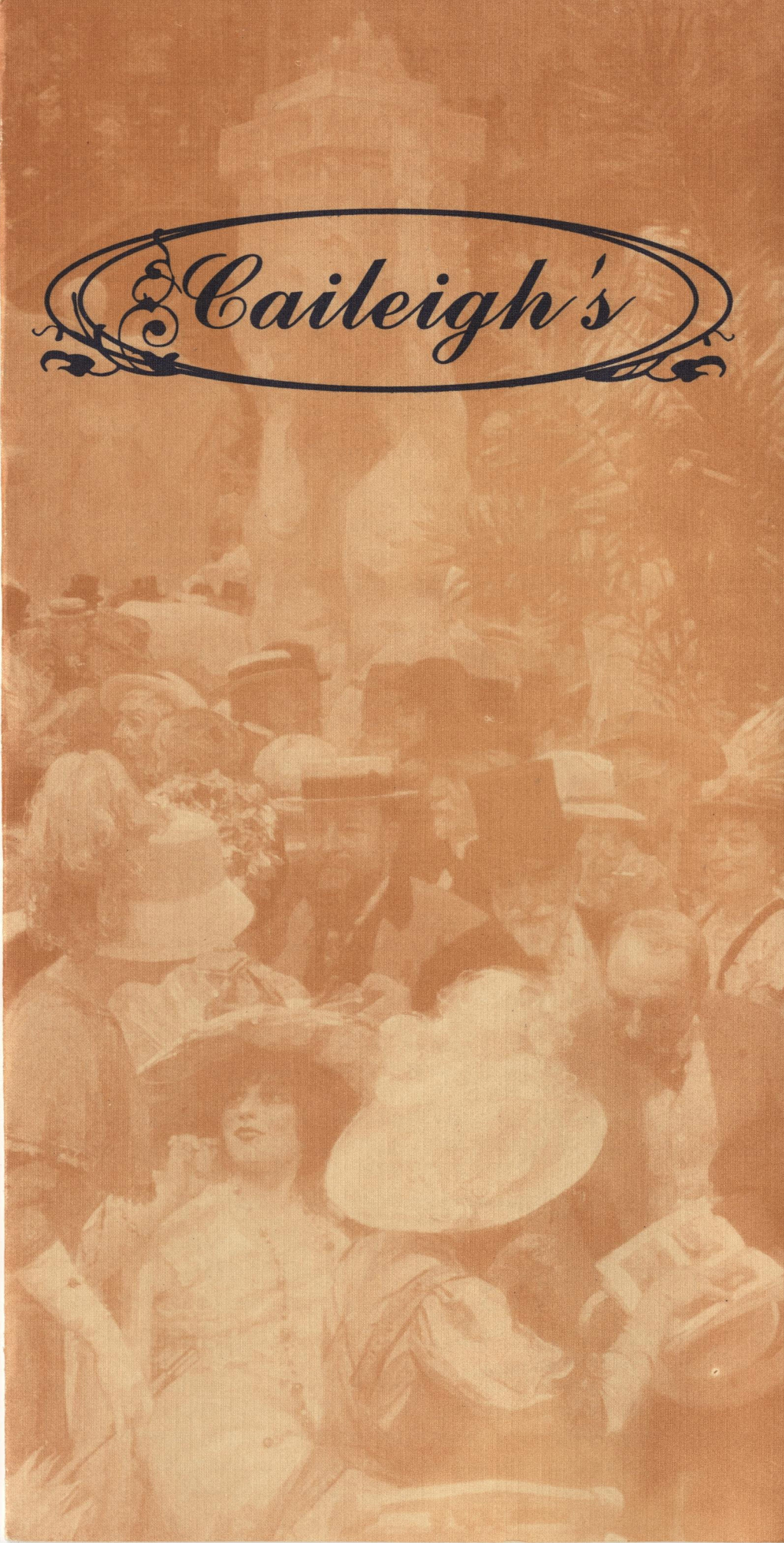


Caileigh's



Appetizers

Caileigh's French Onion

World famous, distinctively tangy and served au gratin.
Not your usual French Onion...2.95

Black Bean

Black Turtle Beans with
smoked bacon, herbs,
spices and sour cream...2.95

Soup du Jour

Three years later, never
the same soup.
Try a new one today...2.50

Crab Tess Puffs

Our famous New Jersey
Crab Cakes in tantalizing
bite size portions...5.25

Guisseppi's Artichokes

Artichoke hearts stuffed
with marinated mozzarella
and roasted peppers...4.25

Stuffed Caps

Large mushroom
caps filled with
tasty chicken stuffing...3.95

Angels on Horseback

Succulent shrimp and sea scallops
wrapped in bacon and stuffed
with horseradish dressing...4.50

Stuffed Peppers

Fresh banana peppers stuffed with veal and topped with our sauce
and Italian Cheeses...4.75

Frog Legs

Jumbo deep fried South American frog legs
served with zesty remoulade...6.95

Salads

Gorgonzola Cheesecake

A salad? Savory, creamy gorgonzola cheesecake
Served over a bed of California greens
with raspberry-pecan vinaigrette...5.95

Caesar Salad

Fresh crisp Romaine lettuce tossed with
parmigiana cheese, croutons and our Caesar dressing...5.95
Try with the following: Grilled Chicken Breast...add 2.00
Grilled Shrimp...add 3.00 Thin-sliced sirloin...add 3.00
Smoked grilled salmon...add 4.00

Spinach Salad

Crisp spinach, Bermuda onions, Pennsylvania Mushrooms,
roasted peppers, artichoke hearts and sliced egg...6.95

Manor Salad

Our house salad of mixed greens and seasonal vegetables.
Small...2.25 Large...3.95

"We are dedicated to providing the most enjoyable dining experience possible. We will meet any request or dietary need. if an old favorite is not on the menu, please ask; we will be glad to accommodate."

Chef Joseph T. Carci

Luncheon Menu

Available 11:00 a.m. - 4:30 p.m. Monday - Saturday

Entrees

Luncheon Entrees Served with Rolls and Butter

Ravioli

Jumbo ravioli served with basil cream sauce or our own tomato sauce...4.50

~ Turkey Devonshire ~

Tender chunks of turkey breast built on toast points and tomato then topped
with broccoli, bacon and cheddar cheese...5.95

Filet Marsala

Tender filet mignon medallions sauteed with peppers, onions and mushrooms
and finished with Marsala wine...5.50 Try Chicken

Fish Fry

Hand-breaded select Orange Roughy served with buttered vegetables...5.50

Parmagiana

Grilled chicken breast or hand breaded veal cutlet topped with tomato sauce
and three cheeses. Served over pasta. Chicken...4.95 Veal...5.95

~ Mandarin Stir-Fry ~

Crisp vegetables stir-fried in a teriyaki sauce seasoned with ginger. Served over rice.
Vegetable...4.25 Chicken...5.25

Pesto Chicken

Chicken breast tossed with pesto, pignoli nuts and fresh tomatoes served
over seasoned rice...5.25

Salmon Juhl

Salmon Rouelle poached and topped with jullienne vegetables and dill bearnaise...6.50

Pan Fried Liver, Onions and Bacon

Our best seller at lunch. Prepared in traditional white wine butter sauce...4.25

Caileigh's Originals

Brendoni

Tender chicken chunks or Italian sausage sauteed with peppers,
onions and tomatoes tossed in spaghetti...5.75

Grilled Reuben

Corned beef, sauerkraut and Swiss cheese, topped with Russian dressing on rye...4.75

Crab Tess

Savory crabmeat cake oven-fried to perfection. Served with cocktail salsa
and coleslaw...5.50

Braden's Sandwich Board

Large Sandwiches served with homemade chips or fresh cut french fries

Turkey Club Double-decker turkey, bacon, lettuce, tomato and mayonnaise on white
or wheat toast...4.95

Cheesesteak Sliced ribeye grilled with onions and seasoned the Philadelphia way
topped with American cheese...4.50

The Caileigh Burger A 5 oz. all-beef patty, charbroiled to your specification,
topped with American cheese, lettuce, tomato, onion and mayonnaise...3.95

Tavern Burger Sautéed mushrooms, onions and swiss...4.25

Char-Chicken Breast Tender-boneless breast topped with provolone, lettuce,
tomato and mayonnaise on Kaiser

Iron Bridge Chicken Topped with bacon, BBQ sauce and American cheese...5.25

Croissant Our patented chicken salad on a delicious, flaky croissant...4.75

Try turkey, lettuce and tomato or thin-sliced roast beef with tiger sauce.

We prepare everything fresh and to the order. Please have patience.

Please inform the waitstaff if you are on your lunch hour.

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Chef Joseph T. Carei

Entrees

All entrees served with salad and Chef's accompaniment

Crab Cakes Tess

Our house specialty. Savory crab cakes oven-fried to perfection
and served with our cocktail salsa...13.95

~ Grilled Salmon ~

Grilled Salmon fillet with horseradish crust
and dill bearnaise...12.95

Grande Shrimp and Scallops

Sea scallops and jumbo shrimp pan seared and finished with Gran Marnier.
Served on wilted spinach...14.95

Oven-Fried Shrimp

Hand-breaded fantail shrimp served with our remoulade...13.95

Orange Roughy

New Zealand Roughy poached and delicately draped
in a light Chambord sauce...13.95

Veal Oscar

Sauteed veal generously topped with crabmeat and asparagus,
then served under bearnaise...15.95
Chicken Oscar...14.95

Braden's Porterhouse

Marinated veal T-Bone, pan seared
and finished in sweet vermouth and mushrooms en masse...15.95

~ Black Forest Filet ~

9-oz. prime cut of filet mignon, stuffed with black cherries
and draped in bearnaise...19.95
Or try with Bordelaise mushroom sauce.

Grilled Delmonico Steak

Select ribeye, grilled to your specifications and served with brandied mushrooms...15.95

Manyunk Liver

Thin-sliced calves liver, sauteed with apples and onions and finished
with Dijon mustard and thyme sauce. Unreal!...10.95

Manchester Quail

Marinated twin quail, grilled and then stuffed with Colonial rummed raisin
dressing and topped with Champagne sauce Supreme...16.95

Chicken Lorenzo

Our house favorite. Tender chicken breast, filled with marinated artichoke hearts,
mozzarella cheese and spinach and topped with a light scallion sauce...12.95

~ Pollo Almondine ~

Boneless breasts of chicken sauteed with sliced
almonds and finished with DiSaronna amaretto cream sauce...11.95

Prime Rib

Specially selected, carefully aged, and slow roasted prime rib
of beef, prepared to your liking and served au jus...13.95
Available Friday, Saturday & Sunday

Pasta

Fresh pasta served with a salad and garlic bread

~ Ravioli ~

Fresh jumbo ravioli served under a tomato-basil cream sauce.
Also served with our own tomato sauce...9.95

Pasta Marinara

Fresh tomato, garlic and basil are combined for this traditional favorite,
over vermicelli...8.95

~ Fettuccini Scolio ~

Fisherman's bounty...large sea scallops, crab, shrimp and tender clams finished
with a creamy white wine sauce...14.95

Parmagiana

Charbroiled chicken breast or hand breaded veal smothered in three cheeses and topped
with our tomato sauce, over spaghetti. Chicken...10.95 Veal...12.95

Pasta alla Carbonara

From the Po River Valley comes this creamy, memorable dish of bacon, mushrooms
and two creams tossed in spaghetti with herbs and Italian cheeses...11.95

Peasant Primavera

Roasted red peppers, artichoke hearts, tomatoes, fresh seasonal vegetables and sundried
tomatoes tossed in vermicelli touched with pesto...10.95
Try with grilled Italian Sausage...11.95

~ Fettuccini Brendoni ~

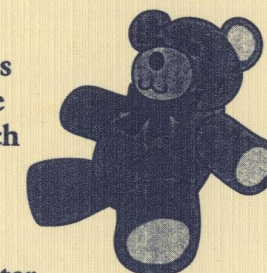
Tender chunks of boneless chicken breast or Italian sausage complements the fresh
tomato, green peppers and onions served over handmade fettuccini...10.95

Caileigh's Corner

3.50

For Children Under 12

Jessica's Spaghetti
Bryan's Cheeseburger
Samantha's Chicken Strips
Anthony's Grilled Cheese
Braden's Chicken Sandwich



KIDS DRINKS
Caileigh's Purple People Eater
Austin's Awesome Egg Cream

*Our highest honor is to be chosen for showers,
wedding rehearsals, small weddings, anniversaries
and birthdays. Our banquet room holds up to 40 comfortably
and is also available for meetings. The restaurant itself
can accommodate larger functions.*

N.A. - A.C.

Bistro . Tavern Menus



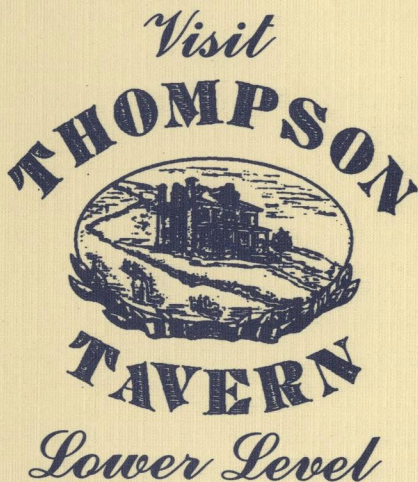
Wayside manor was built at the turn of the century - in 1906 - by Thomas H. Thompson. His grandfather, Sam Thompson, owned the Thompson Distillery Company, nationally known in the early 1900's as a premier rye whiskey distiller. The distillery structure still stands in West Brownsville. It can be seen today from the front of Wayside Manor, across the Monongahela River.

The mansion is a limestone, tile, and brick structure with a Spanish tile roof. The style is Classical Revival with Spanish Baroque influence. The rooms are finished in a variety of woods: yellow pine, fir, birdseye maple, quarter-sawn oak and other fine woods. Eleven fireplaces can be found throughout the building, along with two magnificent oak staircases, each six feet wide. Architect Henry Summers Estep and contractor Sebastian Ramella produced what was probably the "highest style" house of its period in the then very prosperous river town of Brownsville.

The mansion changed hands several times over the years and modifications were made. In August of 1990, owner Mary Jean Cicconi started her three-year restoration project. In the process, she made every effort to remain faithful to the original structure. As one can see, the efforts were not fruitless.

Wayside Manor, home to Caileigh's Restaurant, ten specialty shops, and Thompson Tavern, combines past and present to bring you a unique dining and shopping experience. Enjoy your visit.

Caileigh Elizabeth and Braden Thompson are the children of Chef Joseph and Stacy Carei. As they grow, we hope your appreciation for our fine food and atmosphere continues to also.



All decorations in Caileigh's are available in the shops upstairs

Cover: "Salon Des Artistes Francais" by Jules-Alexander Grun

Wayside Manor Illustration by Beverly R. Niccolai